

# 116

AT THE ATHENAEUM

## TASTING MENU

**Cauliflower Soup, 24 Month Shaved Parmesan, Capers Dukkah (g/f)**

**Gluten, Milk, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion,  
Alcohol**

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**Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel**

**Fish, Sesame, Celery, Mustard, Sulphites, Alcohol**

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**Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot &  
Jus**

**Milk, Mustard, Sulphites, Celery, Mushroom, Garlic, Onion, Alcohol, Pork**

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

**Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol**

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**Winslade Chesse, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough  
Crackers**

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,  
Peanut, PineNuts, Sesame, Celery, Onion**

27.04.2024

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist  
you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

# 116

AT THE ATHENAEUM

## VEGETARIAN TASTING MENU

**Cauliflower Soup, Capers Dukkah (g/f)**

**Gluten, Milk, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion,  
Alcohol**

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**Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted  
Miso Peanut**

**Gluten, Soy, Celery, Sulphites, Garlic**

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**Beetroot Tarte Tatin, Goat Curd & Bitter Leaves**

**Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites**

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

**Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol**

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**Winslade Chesse, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough  
Crackers**

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,  
Peanut, PineNuts, Sesame, Celery, Onion**

01.04.2024

Executive Chef Ian Howard

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# 116

AT THE ATHENAEUM

## VEGAN TASTING MENU

**Cauliflower Soup, Capers & Dukkah(g/f)**

**Gluten, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion,  
Alcohol**

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**Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted  
Miso Peanut**

**Gluten, Soy, Celery, Sulphites, Garlic**

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**Beetroot Tarte Tatin & Bitter Leaves**

**Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites**

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**Vegan Chia Seeds Brownie & Raspberry Sorbet**

**Soy, Sulphites, Lupin**

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**Vegan 'Brie' Peters Yard Crackers, Chutney, Grapes, and Celery**

**Gluten (Wheat, Cereals), Mustard, Tree Nuts, Sesame, Lupin,**

**Celery, Sulphites, Garlic, Onion**

01.04.2024

Executive Chef Ian Howard

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